



## Braided Bread

*Recipe was written by Franklin Park Conservatory and Botanical Gardens food educator, Sadie Burger.*

### Ingredients (Makes two loaves of bread)

- 2 cups hot water
- 2 tablespoons dry active yeast
- 1/3 cup sugar
- 2 teaspoons salt
- 1/3 cup vegetable oil (plus some for bowl and cookie sheet)
- 1/2 teaspoons honey\*\*\*
- 4-5 cups flour (plus some to prevent sticking to surfaces)

\*\*Swap with herbs for an amazing savory loaf

### Directions

1. Mix first six ingredients together, plus two cups of flour. Mix well for two minutes.
2. Slowly add in the remaining flour until dough forms a ball.
3. Put out on a floured surface and knead until no longer sticky.
4. Add more flour if necessary to reduce stickiness.
5. Place in an oiled bowl to rise for 1 hour.
6. Split dough into halves. Separate each half into three small balls. Roll each small ball into a thin rope.
7. Place three ropes on a greased cookie sheet and braid together.
8. Repeat with the remaining three strands on the same cookie sheet.
9. Let loaves rise for 30 minutes.
10. Bake both at 375 for 15-20 minutes.